

1. (Presently Amended) An acidic protein food containing low-molecularized pectin at greater than 0.4 wt% wherein the pectin is low-molecularized to a degree such that the viscosity of a 5% solution at 25°C is no greater than 150 mPa·s.
2. (Canceled)
3. (Original) An acidic protein food according to claim 1, wherein the acidic protein food is a beverage.
4. (Original) An acidic protein food according to claim 3, wherein the viscosity of the beverage is no greater than 10 mPa·s at 25°C.
5. (Presently Amended) A process for production of an acidic protein food which comprises adding low-molecularized pectin at greater than 0.4 wt% to an acidic protein food wherein the pectin is low-molecularized to a degree such that the viscosity of a 5% solution at 25°C is no greater than 150 mPa·s.
6. (Presently Amended) A process for production of an acidic protein food whereby the acidic protein food containing non-low-molecularized pectin at greater than 0.4 wt% is heated at 100°C or above wherein the pectin is low-molecularized to a degree such that the viscosity of a 5% solution at 25°C is no greater than 150 mPa·s.
7. (Presently Amended) A stabilizer for an acidic protein food which contains low-molecularized pectin as an active ingredient wherein the pectin is low-molecularized to a degree such that the viscosity of a 5% solution at 25°C is no greater than 150 mPa·s.